

Inspiration Menu „Nature & Aroma“ by Marco Müller

There is always deep thought behind every dish on our unique menu, where a curious idea leads to inspiration.

See our menu as our figurehead.

Dip into our world and see how creativity and perfect artisan meets tradition and indulgence.

At the Rutz quality is of utmost importance. Müller is a lateral thinker with his own highly- developed style.

Discover our light and balanced menu which highlights our locally sourced produce and unique foods.

Sturgeon belly hay infusion & sour strawberry

Sheep`s whey & trout skin spruce

Garden carrot broiler heart and skin, tarragon

Green juniper old & new asparagus, pork chin

Air dried miso-bread & gooseberry, egg yolk

Eight-hours-beetroot beer malt & dill

Meadow milk mackerel & tomato tea

Oven-Leek “Neu-Müritz lamb” & dashi, roasted barley

Oxalic acid “Holsteiner Blut” rhubarb & red sorrel, wheatgrass

6

9

6 Experiences 129.00 €

9 Experiences 169.00 €

For each experience a liquid experience with Alexander Seiser *per glass 10.00 €.*

Alternative a rebellious wine pairing from our cellar...

per glass 19.00 €.

